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FREEZING PEACHES--A MODERN JOB DONE A MODERN WAY

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When fragrant ripe peaches await home freezing, the up-to-date homemaker wants to be all ready for them. That means dependable directions at hand and work planned so that the job will go easily.

In the pictures on the other side of this sheet, Mrs. Dorothy Greene, of the U. S. Department of Agriculture's Bureau of Human Nutrition and Home Economics, shows how to prepare peaches for freezing, following directions developed in research laboratories of the Bureau. Editors and writers may obtain 8 by 10 glossy prints from Press Service, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. The full directions for freezing peaches are included in "Home Freezing of Fruits and Vegetables," AIS-48, which may be obtained at 5 cents a copy from the Superintendent of Documents, Washington 25, D. C.

Mrs. Greene, a household equipment specialist, works in a step-saving kitchen also designed in the Bureau. Most of the energy and time saving devices shown here can be adapted to any kitchen, new or old.

(1) For frozen peaches to be a treat, start with well-ripened fruit, at just the right stage for good eating. Mrs. Greene sets aside over-ripe and bruised fruit, planning to use good parts later for frozen peach puree or in peach butter or jam. To sort the fruit, she sits in a comfortable work chair, at a work surface of comfortable height. The basket is raised on a stool to save reaching.

(2) After peaches are peeled and pitted, they are cut into sections. Mrs. Greene works quickly, so the fruit won't darken. For easy packing she uses a metal funnel and a wooden stand that can be adjusted to height of package. With the funnel just below table level, she can slide peach sections neatly into the carton without lifting her arm.

(3) Mrs. Greene covers peaches with cold sugar sirup, leaving one-half inch space at top of carton. The sirup is made in the proportion of 3 cups sugar to 4 cups water. Ascorbic acid may be added to the sirup (1/4 teaspoon to each cup and a half of sirup) to keep fruit from darkening.

(4) When peaches are packed, Mrs. Greene wipes the inside edge of each carton liner clean and dry, presses out air, and seals the carton liner with a warm iron. A home-made device holds the package up-right. This is a wooden platform adjustable to package height. A small wooden box of the right height could replace the platform, but would be less convenient.

(5) Filled, sealed, and labeled, the cartons of peaches are quickly moved on to the freezing compartment of the home freezer, and frozen at 0° F. or lower. The cartons then will be kept stored at 0° F. or lower until wanted, so as to hold vitamin values and good eating quality of summer's fruit.

(6) Working drawings of metal funnel and wooden stand for easy filling of cartons, and of wooden platform for easy sealing.

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